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MORE POPULAR LAMB CUTS

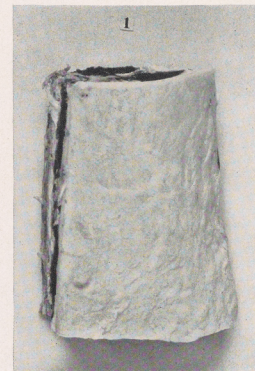


25014-C

A leg of lamb. This is used for roasting.

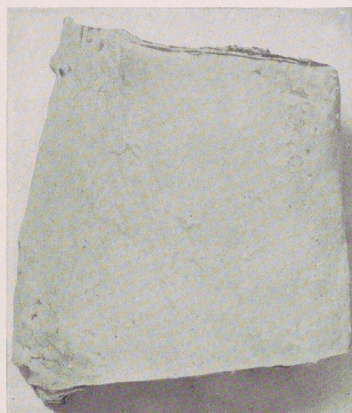


25020-C



125020-C

One-half of loin of lamb. Chops cut from the other half of loin are at the left. Chop (1) came from the end of the loin marked (1). The loin is used for roasting and the chops for broiling.



125019-C

One-half of the rack of lamb. At right, chops cut from other half of rack. The rack is used for roasting and the chops for broiling.



25019-C



125014-C

Leg of lamb. (French trim.) A steak has been removed from the top of this cut.

Prepared by Division of Cooperative Extension, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.